

**DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES  
DIVISION OF ENVIRONMENTAL HEALTH  
EATING & DRINKING ESTABLISHMENT / FOOD ESTABLISHMENT  
INSPECTION REPORT**

<b>REASON</b>	<b>GRADE</b>	<b>Inspection Date:</b>	<b>ESTABLISHMENT NAME:</b>
Regular <input checked="" type="checkbox"/>	D	5/3/16	RITIDIAN MARKET
Follow-Up <input type="checkbox"/>		<b>Time In</b> <b>Time Out</b>	<b>OWNER/OPERATOR:</b>
Complaint <input checked="" type="checkbox"/>		2:00pm 5:10p	KITIDIAN CORPORATION
Investigation <input type="checkbox"/>	<b>RATING</b>	<b>Sanitary Permit No.:</b>	<b>LOCATION:</b> <b>Establishment Type:</b>
Other: <input type="checkbox"/>	4	20000-1500-2220	DEPED #3056 SANTA ANA MACHADO MANUFACTURER
<b>PERMIT STATUS:</b> <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired			

The following items identify violations found this day in the operations and facilities which must be corrected by the next inspection, or sooner, as the Department indicates. Non-compliance may result in downgrading or permit suspension. To appeal, a written request for hearing must be submitted before the indicated correction date.

ITEM*	REMARKS	DEMERIT	CORRECT BY
	AN INVESTIGATION AND INSPECTION WAS CONDUCTED BASED ON COMPLAINT # 16-004A OF ESTABLISHMENT SELLING OUTDATED ITEMS SUCH AS YAN YAN'S & JELLY TOGETHER WITH OTHER ITEMS. ALSO, BAD SMELL OUTSIDE THE STORE. PREVIOUS INSPECTION WAS CONDUCTED ON 3/12/13 (G/A)		
#3	POTENTIALLY HAZARDOUS FOOD STORED ON COUNTER DOES NOT MEET PROPER TEMPERATURES.	6	
	TUNA SANDWICH - 75.4°F		
	CRAB KEBABUEN - 76.5°F		
	HAM & CHEESE SANDWICH - 75.5°F		
	SPAM & SUSHI ROLL - 76.0°F		
	ARROZ CAUDD - 83°F		
	HOT DOG SANDWICH - 75.9°F		
	RED RICE, EGGS, BEEF - 79°F		
	WHITE RICE, SPAM, EGGS, MEAT - 80.4°F		
	ALL POTENTIALLY HAZARDOUS FOOD SHALL BE KEPT AT 41°F OR BELOW (FOR COLD FOOD) OR 140°F OR ABOVE (FOR HOT FOOD) TO PREVENT THE RAPID GROWTH OF BACTERIA.		

I have read and understand the above violation(s) and I am aware of the corrective measures that I must take.

\*Note: When any of the following items are cited above, they shall be corrected within 10 days of this inspection:

(1), (3), (11), (12), (27), (28), (30), (41) & (45).

Received By (Name & Title):

CK Hee Lee 5/3/2016

DEH Inspector (Name & Title):

KATHARINE DUEÑAS PERITO

**DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES  
DIVISION OF ENVIRONMENTAL HEALTH  
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<b>REASON</b>		<b>GRADE</b>	<b>Inspection Date:</b>		<b>ESTABLISHMENT NAME:</b>	
Regular	<input checked="" type="checkbox"/>	D	5/3/16		RITIDIAN MARKET	
Follow-Up	<input type="checkbox"/>		Time In	Time Out	OWNER/OPERATOR:	
Complaint	<input checked="" type="checkbox"/>		2:00pm	5:00pm	RITIDIAN CORPORATION	
Investigation	<input type="checkbox"/>	RATING 43	Sanitary Permit No.: 20000-15000		LOCATION: # 3050 SANTA ANA MANUFACTURER	
Other:	<input type="checkbox"/>		2220		Establishment Type: MANUFACTURER	
PERMIT STATUS: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired						

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ITEM*	REMARKS	DEMERIT	CORRECT BY
#4	THE WALK-IN CHILL UNIT LOCATED IN THE MANUFACTURER AREA WAS NOT MAINTAINING COLD HOLDING REQUIREMENT OF 41°F OR BELOW. TEMPERATURE OF EGGS WERE TAKEN AND MEASURED AT 51°F AND 55°F FROM TWO DIFFERENT CARTONS. THE EGGS WERE VOLUNTARILY REMOVED FROM SELL OR USE. THE WALK-IN CHILL UNIT SHALL BE REPAIRED IN ORDER TO MAINTAIN PROPER HOLDING TEMPERATURE	4	
#16	WAREWASHING IN BOTH MANUFACTURING AREAS WERE BLOCKED WITH PERSONAL ITEMS & FOOD	2	
#17	EQUIPMENT / SUPPLIES; NO SANITIZING TEST KIT PROVIDED. BOTH WAREWASHING STATIONS SHALL BE ACCESSIBLE AND PROVIDED WITH SANITIZING TEST KIT TO PROPERLY WASH, RINSE, AND SANITIZE FOOD EQUIPMENT AND UTENSILS.	1	
#22	OBSERVED A CUTTING BOARD WITH STAINS & DEEP MARKS LOCATED IN THE MANUFACTURING AREA. CUTTING BOARDS SHALL BE FREE OF STAINS AND ABRASION TO ENSURE THEY ARE PROPERLY	4	

I have read and understand the above violation(s) and I am aware of the corrective measures that I must take.

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Received By (Name & Title):

ack Hee Lee 5/3/2016

DEH Inspector (Name & Title):

CATHERINE PUENTES, EPHOI 1/5



REASON		GRADE	Inspection Date:		ESTABLISHMENT NAME:	
Regular	<input checked="" type="checkbox"/>	D	5/3/16		RITIDIAN MARKET	
Follow-Up	<input type="checkbox"/>		Time In	Time Out	OWNER/OPERATOR:	
Complaint	<input checked="" type="checkbox"/>		2:00pm	5:10p	RITIDIAN CORPORATION	
Investigation	<input type="checkbox"/>	RATING 43	Sanitary Permit No.:		LOCATION: # 3050 SANTA	Establishment Type:
Other:	<input type="checkbox"/>		20000-15400 2220		ANA MACHANAO, DEDERO	
			PERMIT STATUS:		<input checked="" type="checkbox"/> Valid	<input type="checkbox"/> Temporary <input type="checkbox"/> Expired

ITEM*	REMARKS	DEMERIT	CORRECT BY
	CLEANED AND SANITIZED TO PREVENT CROSS-CONTAMINATION.		
#23	MOP SINK HAD BUILD-UP OF DIRT AND DEBRIS; THE PLASTIC WRAPPING MACHINE HAD BUILD-UP OF RUST; MOLD AND MILDEW OBSERVED ON THE WALK-IN FREEZER UNIT DOOR SEAL AND WALK-IN CHILL UNIT DOOR <del>AND</del> <del>WALLS</del> . ALL NON-FOOD CONTACT SURFACES OF EQUIPMENT AND UTENSILS SHALL BE KEPT CLEAN AND FREE OF CONTAMINANTS TO PREVENT CROSS-CONTAMINATION.	2	
#27	NO HOT WATER PROVIDED AT ALL HANDWASH SINKS, THREE COMPARTMENT SINKS AND MOP SINK. HOT AND COLD RUNNING WATER SHALL BE PROVIDED IN ORDER TO PROPERLY WASH HANDS, CLEAN & SANITIZE EQUIPMENT AND CLEANING SUPPLIES.	6	

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Regular	D	5/3/16	RITIDIAN MARKET	
Follow-Up		Time In	Time Out	<b>OWNER/OPERATOR:</b>
Complaint		2:00pm	5:10pm	RITIDIAN CORPORATION
Investigation	RATING	Sanitary Permit No.:	<b>LOCATION:</b>	<b>Establishment Type:</b>
Other:			477	3056 SANTA ANA
		20000-159320	<b>PERMIT STATUS:</b> <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired	

The following items identify violations found this day in the operations and facilities which must be corrected by the next inspection, or sooner, as the Department indicates. Non-compliance may result in downgrading or permit suspension. To appeal, a written request for hearing must be submitted before the indicated correction date.

ITEM*	REMARKS	DEMERIT	CORRECT BY
#32	NO PAPER TOWEL PROVIDED AT ALL HANDWASHING STATIONS AND NO LIQUID HAND SOAP AT THE HANDWASH STATIONS IN THE MANUFACTURING AREAS.	4	
	ALL HANDWASHING STATIONS SHALL BE PROVIDED WITH PROPER SUPPLIES IN ORDER TO ENSURE HANDS ARE PROPERLY WASHED.		
#31	HAND WASHING SINKS IN BOTH MANUFACTURING AREAS WERE BLOCKED AND INACCESSIBLE.	4	
	ALL HANDWASHING SINKS SHALL BE ACCESSIBLE TO EMPLOYEES AT ALL TIMES TO PROPERLY WASH HANDS.		
#35	OUTER OPENING LOCATED AT THE FRONT ENTRANCE DOOR AND THE SELF-CLOSING DEVICE IN DISREPAIR AT THE DOOR OF THE DRY STORAGE.	4	
	ALL OUTER OPENING SHALL BE SEALED AND THE SELF CLOSING DEVICE REPAIRED IN ORDER TO PREVENT THE ENTRANCE OF INSECTS AND RODENTS		

I have read and understand the above violation(s) and I am aware of the corrective measures that I must take.

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(1), (3), (11), (12), (27), (28), (30), (41) & (45).

Received By (Name & Title):

ock Hee Lee

5/3/2016

DEH Inspector (Name & Title):

KATHERINE DUEÑAS, EPAD I



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DIVISION OF ENVIRONMENTAL HEALTH  
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<b>REASON</b>	<b>GRADE</b>	<b>Inspection Date:</b>	<b>ESTABLISHMENT NAME:</b>	
Regular	D	5/3/16	RITIDIAN MARKET	
Follow-Up		Time In	Time Out	<b>OWNER/OPERATOR:</b>
Complaint		2:00PM	5:10PM	RITIDIAN CORPORATION
Investigation	RATING 43	<b>Sanitary Permit No.:</b>	<b>LOCATION:</b>	<b>Establishment Type:</b>
Other:		20000-13000	7050 SANTA ANA	MANUFACTURER
		<b>PERMIT STATUS:</b> <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired		

The following items identify violations found this day in the operations and facilities which must be corrected by the next inspection, or sooner, as the Department indicates. Non-compliance may result in downgrading or permit suspension. To appeal, a written request for hearing must be submitted before the indicated correction date.

ITEM*	REMARKS	DEMERIT	CORRECT BY
#36	BUILD-UP OF DIRT AND DEBRI AT FLOOR CORNERS OF WALK-IN CHILL UNIT. ALL FLOORS SHALL BE KEPT CLEAN TO PREVENT THE BUILDUP OF DIRT AND DEBRI.	2	
#37	OBSERVED MOLD ON WALLS IN WALK-IN CHILL UNIT ALL WALLS AND CEILING'S SHALL BE KEPT CLEAN AND IN GOOD REPAIR.	2	
#42	OBSERVED PERSONAL ITEMS SUCH AS SLIPPERS AND OPENED CANNED DRINKS IN THE DRY STORAGE AREA. ALL UNNECESSARY ARTICLES SHALL BE REMOVED AND THE ESTABLISHMENT SHALL BE KEPT CLEAN AND ORDERLY.	2	
	THE COMPLAINT WAS UNSUBSTANTIATED, NO EXPIRED FOOD WAS FOUND AND NO BAD SMOEL OUTSIDE THE STORE WAS OBSERVED.		
	ITEM #3 FROM THE PREVIOUS INSPECTION REPORT DATED 3/12/13 IS A REPEAT VIOLATION, THEREFORE THE ESTABLISHMENT LETTER GRADE SHALL BE		

I have read and understand the above violation(s) and I am aware of the corrective measures that I must take.

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(1), (3), (11), (12), (27), (28), (30), (41) & (45).

Received By (Name & Title):

OCK Hee Lee 5/3/16

DEH Inspector (Name & Title):

KATHERINE DUENAS EPHOI

REASON		GRADE  D	Inspection Date: 5/3/16		ESTABLISHMENT NAME: RITIDIAN MARKET	
Regular	✓		Time In 2:00 PM	Time Out 5:10 PM	OWNER/OPERATOR: RITIDIAN CORPORATION	
Follow-Up	✓					
Complaint	✓					
Investigation		RATING  43	Sanitary Permit No.: 20000-15000 23220		LOCATION: 2056 SANTA	Establishment Type: ANAL MACHANAD PEDERO MANUFACTURER
Other:			PERMIT STATUS: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired			

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(1), (3), (11), (12), (27), (28), (30), (41) & (45).



**GOVERNMENT OF GUAM  
P. O. BOX 2816  
HAGATNA, GUAM 96932**



Date: 5/3/14

RITIDIAN MARKET (MANUFACTURER)

Name of Establishment

As a result of this inspection, your establishment received a:

☐ **LETTER OF WARNING**

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) Government of Guam working days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☒ **NOTICE OF CLOSURE**

43/D

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you should provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10GCA §21109(b), you may request a hearing within five (5) Government of Guam working days of the date of this notice.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7215 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,

JAMES W. GILKIN

Director

Issued By:

KATHERINE DUECKS, EPHOI

Name of Inspector

Received By \_\_\_\_\_

OCK ~~THE~~ LEE, PIC

### Establishment Representative